

The Peat Spade Inn

Nibbles

Cockle popcorn, lemon mayo £7.00

Sweet Potato falafel, chili & lime £5.75 (VE)

Cajun Mackerel & celeriac sliders £8.50

Crispy Tofu Bao Buns, crispy veg & Gotcha ketchup £8.50 (VE)

Smoked ham Croquettes, truffle mayo £6

Bread & oils 4.75 (VE)

+2 olives, +2 houmous

Autumn Drink Specials

Autumn Spritz -/Spiced Ginger& Rum/Beesou (honey aperitif)
Peat Spade Signature Spritz Código Paloma Spritz - Tequilla, Grapefruit & prosecco
12.50

Gin Special - Sapling Gin, Pomegranate & Basil tonic
Hampshire Sparking £11.50

Starters

Soup of the day, toasted bread £6.95 (V)

Honey glazed ham hock terrine, beetroot puree, celeriac & apple remoulade crostini £8.95

Gin cured Trout, Keta Caviar, pickled radish, cucumber, grain mustard dressing £10.50

Spinach & feta spring roll, pickled wild mushroom, sauce vierge, dukka £8.50 (V)(VE*)

Lamb scrumpet, quail eggs, sauce gribiche £10.50

Cornish Mussels, clams, cider & cream sauce with toasted bread £10.95

Lamb Kidneys, bacon & mushrooms on toast with port sauce £10

To Share

Seafood platter, Gin cured trout, smoked salmon, prawn cocktail,
cockle popcorn, panko squid, lemon mayo, capers & flatbread £26.50

Baked Camembert & cranberry, toasted breads £16.50





Mains

Beer battered haddock, minted pea puree, chips, tartare sauce £18.50

Chargrilled prime beef burger, bacon jam, garlic & parmesan cream cheese, skin on fries £19

Vegan beetroot & chickpea burger, crisp veg, lime & mint mayo, skin on fries £16 (VE)

Fish pie – salmon, cod, prawns, trout & smoked haddock, buttered leeks & greens £21.50

Hampshire Venison Haunch, Pomme Anna, Parsnip puree & blackberry jus £26

Potted ox cheek, pancetta, stout & mushroom shortcrust pie, mash potato, greens £21

Warm salad - grilled tenderstem broccoli, roasted red peppers, chickpeas, whipped feta, garlic flatbread £18 (VE*)

Grilled Plaice, tenderstem broccoli, samphire, sauté potato, ginger & soy dressing £22

Roast duck breast & crispy leg croquette, fondant potato, cherries, almonds £28.50

Dry aged Hampshire beef fillet, wild mushrooms, broccoli & stilton puree, dauphinoise potatoes, brandy jus £35

A LITTLE MORE ON THE SIDE

ALL 4.75

Buttered leeks & greens (V) (VE*)

Garlic field mushrooms (V) (VE*)

Truffle & parmesan fries (V)

Sweet Potato Fries (VE)

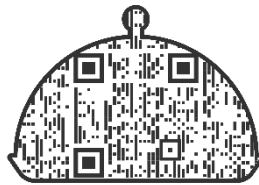
Dauphinoise Potato (V)

New Potatoes (V VE*)

(V) VEGETARIAN

(VE) VEGAN

(VE*) VEGAN
ALTERNATIVE



SCAN FOR ALLERGENS

Our food and drink is prepared in food areas where cross contamination may occur and our menu descriptions are not guaranteed to include all ingredients. If you have any questions, allergies, or intolerances please let us know before ordering. Substitutions are available to support dietary needs.

A discretionary 12.5% service charge will be added to your bill and fairly distributed amongst the team who prepared and served your meal and drinks.

OUR PUB FAMILY



Upham Inns are a unique collection of beautifully restored pubs with rooms across the South of England. Every Upham Inn is relaxed, welcoming and individual. With charming bedrooms that are as unique as the pubs they are in, combining individually designed country charm with all the modern facilities required to ensure a comfortable stay whatever the occasion.

